Change Recipes with Healthier IngredientsTry experimenting to improve your recipes.



Original Ingredient

Ground beef

Healthier Substitute

Extra-lean or lean ground beef, chicken or turkey

8 8	
Sugar	Sugar Reduce sugar by ¼ to 1/3 or replace with sugar substitutes. Add cinnamon or vanilla to give impression of sweetness.
Syrup	Unsweetened applesauce or sugar free syrup
Fruit canned in heavy syrup	Fruit canned in juice or water, fresh fruit
Salt	Sodium In most recipes, omit salt or reduce by ½. Substitute herbs, spices, fruit juices or salt-free seasoning mixes.
Seasoning salt (garlic salt, celery salt, onion salt)	Seasoning only (garlic powder, celery seed or onion flakes) or use finely chopped garlic, celery or onions.
Condiments high in salt (catsup, chili powder, bouillon cubes, barbecue sauce, Worcestershire sauce & meat tenderizers)	Salt-free seasoning & spice mixes. Herbs, spices, lemon juice or vinegar
Canned vegetables	Fresh, frozen or rinsed canned vegetables.
Fats (butter, margarine, shortening, or oil)	Fat Light/low fat versions or reduce amounts in recipes by 1/3. In baking, use unsweetened applesauce for 1/3 of fat. When frying, use cooking spray or non-stick pan.
Mayonnaise, salad dressing or marinades	Low or nonfat versions, flavored vinegars, fruit juices
Whole milk, 2% milk, half & half or evaporated milk	Skim milk, 1% milk, evaporated skim milk, fat-free half & half, or plain soymilk with calcium
Full-fat cream cheese	Low-fat or nonfat cream cheese, Neufchatel or low-fat cottage cheese pureed until smooth
Full-fat sour cream or cottage cheese	Nonfat or low fat versions. Substitute fat-free plain yogurt.
Cream, whipping cream, evaporated milk	Evaporated skim milk
Whole fat cheese	Reduced fat cheese or decrease amount used.
Eggs	Substitute 2 egg whites or 1/4 cup egg substitute for each egg.
Bacon	Canadian bacon, turkey bacon, smoked turkey